

6 Easy Steps to Hand Washing



When to wash: *Before preparing food, employees must wash hands thoroughly:*

- after using the bathroom
- after eating and drinking
- after smoking
- after switching from raw meats to ready-to-eat foods
- after touching bare human body parts other than clean hands and clean arms
- after and during food preparation; as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks
- before donning single use gloves and between changing gloves
- handling soiled equipment or utensils
- after handling animals
- after engaging in any activity that may contaminate the hands
- after handling fish in aquariums, shellfish, or crustacean in display tanks